



CONFERENCE AND EVENTS

MENU SELECTOR

Autumn and Winter 2018

Starter

Smoked mackerel
pickled turnip, caviar and dill

Duck liver and wild mushroom parfait
smoked duck, chestnut, damson jelly, sour dough

Slow cooked salmon
crab rilletes, watercress pesto, caviar

Main Course

Seared sea trout
Wye Valley asparagus, crushed Jersey Royals, broad beans, crab bisque

Lamb roasted and braised
'Shepherds' pie', caramelized cauliflower purée, black cabbage

Seared breast and confit leg of guinea fowl
sweet potato croquette, roasted celeriac, sticky red cabbage, port jus

Dessert

Blackberry parfait
lemon sponge, apple calvados sorbet

Dark chocolate ganache
soused cherries, malt crumble

Toffee apple cheesecake
clotted cream, cinnamon praline

FINE DINING FROM 1711 BY ASCOT